

## WEST



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L31: Entry 74 of 81

File: DWPI

Mar 1, 1999

DERWENT-ACC-NO: 1999-183481  
DERWENT-WEEK: 199916  
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TITLE: Dairy curd-based sweet, with enhanced nutritional value - contains mixture of vegetable fibre filling

INVENTOR: BAKOS, F; BLAU, G ; MARFOELDI, I ; NAGY, M ; PAMER, L

PATENT-ASSIGNEE:

ASSIGNEE

SZABOLCSTEJ TEJIPARI RT

CODE

SZABN

PRIORITY-DATA: 1997HU-0000947 (May 26, 1997)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
HU 9700947 A2	March 1, 1999		001	A23C019/02

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
HU 9700947A2	May 26, 1997	1997HU-0000947	

INT-CL (IPC): A23 C 19/02

ABSTRACTED-PUB-NO: HU 9700947A

BASIC-ABSTRACT:

Foodstuff based on a rod of curd, with a U-shaped groove, filled with a homogenous mixture of vegetable fibre, flavourings, vitamins, trace elements and in some cases sugar substitutes is new.

The foodstuff may be used in conjunction with various cereals, such as wheat germ, oat flakes, and additives to aid digestion, such additives are poppy seed, walnut, grated coconut, and various flavourings, such as fruit jellies, vanilla, coffee extract, cinnamon, raisin, and sugar-alcohol as a sugar substitute and other medically approved artificial or natural sweeteners.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: DAIRY CURD BASED SWEET ENHANCE NUTRIENT VALUE CONTAIN MIXTURE VEGETABLE FIBRE FILL

DERWENT-CLASS: D13

CPI-CODES: D03-B01; D03-H01; D03-H01T2;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1999-053662

# WEST Search History

DATE: Monday, February 25, 2002

## Set Name Query

side by side

## Hit Count Set Name

result set

*DB=USPT,PGPB,JPAB,EPAB,DWPI; PLUR=YES; OP=OR*

L31	(wheat adj1 germ) same (digest\$)	81	L31
L30	(wheat adj1 germ) and (digest\$)	1367	L30
L29	4777045.pn. and honey	0	L29
L28	4777045.pn. and (wheat adj1 germ)	0	L28
L27	4421771.pn.	4	L27
L26	honey same bran	139	L26
L25	l24 and bran	21	L25
L24	l23 and honey	60	L24
L23	dietary adj1 supplement	2448	L23
L22	( bran) same (wheat adj1 germ) same honey	11	L22
L21	(wheat adj1 bran) same (wheat adj1 germ) same honey	4	L21
L20	honey same (heartburn or ulcer\$ or digestive)	57	L20
L19	honey and (heartburn or ulcer\$ or digestive)	427	L19
L18	(heartburn or ulcers or digestive) same (wheat adj1 germ)	9	L18
L17	(heartburn or ulcers) same (wheat adj1 germ)	4	L17
L16	l14 and (wheat adj1 germ)	10	L16
L15	l14 and (wheat)	55	L15
L14	(stomach or heartburn or ulcers) same (fiber or fibre)	701	L14
L13	(stomach or heartburn or ulcers) and(wheat adj1 bran)	190	L13
L12	(stomach or heartburn or ulcers) same (wheat adj1 bran)	13	L12
L11	(stomach or heartburn or ulcers) same ((wheat adj1 bran) and (wheat adj1 germ))	1	L11
L10	honey and heartburn	12	L10
L9	bran same honey same (wheat adj1 germ)	11	L9
L8	(wheat adj1 bran) same (wheat adj1 germ) same honey	4	L8
L7	l6 and (digestive or ulcer\$ or heartburn or stomach)	5	L7
L6	(wheat adj1 (germ or bran)) same honey	88	L6
L5	L1 and ( heartburn or ulcer\$)	74	L5
L4	L3 and (digestive or stomach or heartburn or ulcer\$)	28	L4
L3	honey same fiber	395	L3
L2	l1 and (digestive or stomach or heartburn or ulcer\$)	234	L2
L1	honey and fiber	1725	L1

END OF SEARCH HISTORY

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L20: Entry 42 of 57

File: DWPI

Apr 10, 1996

DERWENT-ACC-NO: 1997-471809  
DERWENT-WEEK: 199744  
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TITLE: Chinese medicine for curing stomach disease

INVENTOR: LI, Z

PATENT-ASSIGNEE:

ASSIGNEE

CODE

LI Z

LIZZI

PRIORITY-DATA: 1994CN-0115879 (September 16, 1994)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
CN 1119946 A	April 10, 1996		000	A61K035/78

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
CN 1119946A	September 16, 1994	1994CN-0115879	

INT-CL (IPC): A61 K 35/78

ABSTRACTED-PUB-NO: CN 1119946A

BASIC-ABSTRACT:

Chinese medicine for curing gastric ulcer, duodenal ulcer, and chronic or acute gastritis by forming a layer of film on internal surface of intestine or stomach, is prepared from 9 Chinese medicinal materials such as ginseng, chrysanthemum flower, tuckahoe and grass-leaved sweetflag rhizome, by grinding into powder, mixing with refined honey, steaming for 180 minutes, and drying in sunlight for 3-5 hours.

TITLE-TERMS: CHINESE MEDICINE CURE STOMACH DISEASE

DERWENT-CLASS: B04

CPI-CODES: B04-A10; B14-E08;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1997-150054

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L20: Entry 31 of 57

File: DWPI

Oct 27, 1999

DERWENT-ACC-NO: 2000-106955  
DERWENT-WEEK: 200010  
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TITLE: Health beverage for invigorating spleen and stomach

INVENTOR: LI, Y

PATENT-ASSIGNEE:

ASSIGNEE

CODE

LI Y

LIYYI

PRIORITY-DATA: 1999CN-0102907 (March 9, 1999)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
CN 1232696 A	October 27, 1999		000	A61K035/78

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
CN 1232696A	March 9, 1999	1999CN-0102907	

INT-CL (IPC): A23 L 2/38; A61 K 35/78

ABSTRACTED-PUB-NO: CN 1232696A

BASIC-ABSTRACT:

The health beverage is compounded with Atractylodis Macrocephalae, poria scutellaria medicated leaven, licorice and other 12 Chinese medicinal materials as well as honey, carrot juice, etc. It has the functions of regulating immunity and invigorating spleen and stomach, and is used to treat indigestion, chronic gastritis, stomach ache, gastroenteritis, constipation and other gastroenteritic disease. Pharmacological test shows that it can promote stomach motion and gastric secretion to restore digestion function and has no effect on acidity of gastric acid and no negative effect on digestive tract.

CHOSEN-DRAWING: Dwg.0

TITLE-TERMS: HEALTH BEVERAGE SPLEEN STOMACH

DERWENT-CLASS: B04 D13

CPI-CODES: B04-A10; B04-B04M; B14-E09; B14-E10; B14-G03; D03-H01G; D03-H01T;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C2000-032337

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L20: Entry 33 of 57

File: DWPI

Nov 4, 1998

DERWENT-ACC-NO: 1999-132950  
DERWENT-WEEK: 199912  
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TITLE: Medicine for treating ulcers - comprises Xuanma root, Rhizoma bletillae, Herba Agrimoniae and honey

INVENTOR: JIN, J

PATENT-ASSIGNEE:

ASSIGNEE

JIN J

CODE

JINJI

PRIORITY-DATA: 1998CN-0112015 (May 20, 1998)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
CN 1197670 A	November 4, 1998		000	A61K035/78

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
CN 1197670A	May 20, 1998	1998CN-0112015	

INT-CL (IPC): A61 K 35/78

ABSTRACTED-PUB-NO: CN 1197670A  
BASIC-ABSTRACT:

The medicine contains Xuanma root, Rhizoma bletillae, Herba Agrimoniae and honey.

USE - The medicine is used to treat wounds and ulcers, particularly gastroenteritic ulcers.

ADVANTAGE - The medicine is inexpensive.

TITLE-TERMS: MEDICINE TREAT ULCER COMPRISE ROOT RHIZOMA HONEY

DERWENT-CLASS: B04

CPI-CODES: B04-A10; B04-D01; B14-E08; B14-N17;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1999-039075

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L20: Entry 29 of 57

File: DWPI

Dec 22, 1999

DERWENT-ACC-NO: 2001-160359

DERWENT-WEEK: 200117

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TITLE: Chinese medicine for treating digestive tract inflammation and ulcer - is prepared from alum, cuttlefish bone, corydalis tuber and honey

INVENTOR: WANG, W

PATENT-ASSIGNEE:

ASSIGNEE

CODE

WANG W

WANGI

PRIORITY-DATA: 1999CN-0110059 (July 5, 1999)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
CN 1238987 A	December 22, 1999		001	A61K035/78

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
CN 1238987A	July 5, 1999	1999CN-0110059	

INT-CL (IPC): A61 K 35/78

ABSTRACTED-PUB-NO: CN 1238987A

BASIC-ABSTRACT:

NOVELTY - A Chinese medicine based on a secret recipe handed down from generation to generation for treating digestive tract inflammation and ulcer is prepared from alum (or baked alum), cuttlefish bone, corydalis tuber and honey (or honey tincture), and features high curative effect. It is possible to prepare them in such steps as prepreparing, grinding the first three components, loading in capsules and using honey tincture as a medical supplement for higher curative effect.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: CHINESE MEDICINE TREAT DIGEST TRACT INFLAMMATION ULCER PREPARATION ALUM CUTTLEFISH BONE CORYDALIS TUBER HONEY

DERWENT-CLASS: B04

CPI-CODES: B04-B04M; B14-C03; B14-E10;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C2001-047948

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L22: Entry 10 of 11

File: DWPI

Dec 28, 1994

DERWENT-ACC-NO: 1995-100745  
DERWENT-WEEK: 199514  
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TITLE: Nutritional prod. enhancing, cerebral function metabolism, etc. - contg.  
wheat-germ and bran, soybeans, oil-seeds, linseed, herbal mixt., honey, etc.

INVENTOR: BOZSIK, V

PATENT-ASSIGNEE:

ASSIGNEE  
BOZSIK V

CODE  
BOZSI

PRIORITY-DATA: 1993HU-0000269 (February 3, 1993)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
HU 66713 T	December 28, 1994		000	A23J001/14

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
HU 66713T	February 3, 1993	1993HU-0000269	

INT-CL (IPC): A23J 1/14

ABSTRACTED-PUB-NO: HU 66713T  
BASIC-ABSTRACT:

A nutritional prod. is prepd. from a mixt. of (all wt. %): 10-11.9 wheatgerm; 7.9-6.9 wheat-bran; 11.9-10 granulated (sweet) soybeans; 16.6-6 shelled, not-roasted, unsalted oily seed; 0.-7.5 linseed. This mixt. is placed in a vapour-proof pack at (-) 24-30 deg. C. temp. for 24-30 hrs. and ground to a coarse meal, pref. in a hammer mill, and passed through a 1 mm, aperture sieve. 0.3 wt. % (based on the previous compsn.) of a herbal mixt. is added. This mixt. contains dried, ground herbs kept previously at (-) 24-30 deg. C. for 24-30 hrs. The herbal mixt. has the following compsn. (all wt. % based on 100 wt. % herbal mix): 21.7-26.3 anise; 0.0-8.6 basil; 50-5.26 Chnicus benedictus; 5-5.263 achillea; 45.0 melissa; 7.89 frangula bark; 10 rosehip flesh; or 2.63 peppermint leaves; 50-2.65 fennel; 5-7.89 thyme, 0-20 dill seed; 10-7.8 lavender flower; 10-solvia or 13.20 woodruff. This mixt. is placed in a slow kneader with 50 clear honey or 49.99 fruit juice and 0.01 preservative, pref. sodium-benzoate, is added at a steady, slow rate. The prod. allowed to ripen for 21-30 days, then shaped, coated pref. with chocolate or cocoa powder, or granules of the same, or covered in pastry or wafers.

USE - Used to improve cerebral function, metabolism and the feeling of bodily well-being. Compsn. is pref. in form of a dessert.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: NUTRIENT PRODUCT ENHANCE CEREBRAL FUNCTION METABOLISM CONTAIN WHEAT GERM  
BRAN SOY OIL SEED LINSEED HERB MIXTURE HONEY

DERWENT-CLASS: D13

CPI-CODES: D03-H01T;

UNLINKED-DERWENT-REGISTRY-NUMBERS: 1333U

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1995-045618

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L12: Entry 1 of 11

File: EPAB

Feb 6, 1992

PUB-NO: DE004024222A1

DOCUMENT-IDENTIFIER: DE 4024222 A1TITLE: Baked article contg. six cereals - made with dough contg. grist and dough  
contg. flours and combining the doughs

PUBN-DATE: February 6, 1992

## INVENTOR-INFORMATION:

NAME

RIEGLER, HANSJOERG

COUNTRY

DE

## ASSIGNEE-INFORMATION:

NAME

RIEGLER HANSJOERG

COUNTRY

DE

APPL-NO: DE04024222

APPL-DATE: July 31, 1990

PRIORITY-DATA: DE04024222A (July 31, 1990)

US-CL-CURRENT: 426/21

INT-CL (IPC): A21D 13/08

EUR-CL (EPC): A21D002/36; A21D013/04, A21D013/08 , A23C009/137

## ABSTRACT:

A six-grain baked article consists of 2-8% of oats, 2-8% of maize, 2-8% of sesame, 2-8% of barley, 2-8% of wheat grist, 2-8% of rye grist, 1-7% of millet, 1-5% of linseed, 0.5-2% of spices/essences, 20-30% of water, 5-10% of rye flour, 10-30% of wheat flour, 3-8% of sugar/honey, 3-8% of margarine/honey, 3-8% of yeast, 0.5-1% of salt, and 0.5-4% of baking aids. A 1st dough is prepd. from the crushed, ground and swollen grist and seeds, and a 2nd dough is prepd. separately, from the flours. The 2 doughs are combined to give a dough which is rested for a short time, pref. portioned, processed or proved, and left to finish. ADVANTAGE - The prod. has a full flavour and is nutritionally valuable.

**WEST**☐ **Generate Collection** **Print**

L9: Entry 38 of 46

File: USPT

Aug 5, 1986

DOCUMENT-IDENTIFIER: US 4604289 A

TITLE: Process for preparing whole wheat bread and mix for same

Brief Summary Text (21):

The mix also contains an active yeast, usually present in an amount of about 1.5 to about 4 percent by weight, based on the weight of the mixture. Preferably the mix contains a quick-leavening active dry yeast and a dough conditioner. Preferably the mix also contains about 0.1 to about 2 percent by weight, based on the weight of the mix, of inactive dry yeast which is present for taste or flavor purposes. A particularly preferred embodiment of the whole wheat bread mix contains about 2 to about 4 percent by weight, based on the weight of the mix, of a quick-leavening active dry yeast and about 0.1 to about 0.75 percent by weight, based on the weight of the mix, of a dough conditioner which, for example, the is calcium stearoyl-2-lactylate, sodium stearoyl-2-lactylate or mixtures thereof. The preferred dough conditioner is sodium stearoyl-2-lactylate. The mix preferably also contains: about 1.0 to about 2.5 percent by weight, based on the weight of the mix, of sodium chloride; about 0.25 to about 1.5 percent by weight, based on the weight of the mix, of molasses powder; about 1 to about 5 percent by weight, based on the weight of the mix, of non-fat dry milk solids; about 0.1 to about 1.5 percent by weight, based on the weight of the mix, of diastatic malted barley flour; about 0.1 to about 0.6 percent by weight, based on the weight of the mix, of vanilla in particulate form; about 0.75 to about 3 percent by weight, based on the weight of the mix, of defatted wheat germ; and about 0.5 to about 5 percent by weight, based on the weight of the mix, of wheat starch.

Brief Summary Text (22):

The invention also includes the use of flour where it is less than 100 percent whole wheat flour. While the flour composition can contain as little as about 10 percent by weight of whole wheat flour and as much about 90 percent by weight of a flour such as white wheat flour (high or low gluten), corn flour and the like. Preferably the flour composition contains at least 50 percent by weight of whole wheat flour and the remainder (about 50 percent by weight) is white wheat flour. When such flour compositions are used dried honey flavorant can be included at about 0.5 to about 4 percent by weight, based on the weight of the mix. The lower the whole wheat content, the lower the problems caused by the whole wheat content along with a much lessened whole wheat flour taste and the like.

Detailed Description Text (2):

In the preparation of whole wheat bread by the formulation of U.S. Pat. No. 4,393,084, it was noted that several problems occurred. After the dough was formed, it was noted that it was unusually sticky so that the homemaker had to continually dust the hands as well as sprinkle the work surface with powder more than is usually the case. It is known that whole wheat flour particularly, because of the bran, has different absorptive properties than other types of flours. The power of whole wheat flour to absorb water is much less than that of the other flours used in dry bread mixes and this accounts in part for the stickiness of the dough. Whatever the reason, however, it is obvious that problems in handling could be a potentially severe deterrent to people who desire to make whole wheat bread, particularly novices. Additionally small uneven breads were produced that had a propensity to be too dense. While not bound by any theory as to the reason for this occurrence, it is believed that the gluten which normally enhances plasticity and retains the bubbles of gas formed by the yeast was being destroyed by the whole wheat fraction, that is, the bran. It was also observed that these breads had a dry mouth feel and there was

a slight limpiness, the latter attributed to the presence of molasses and honey normally present in whole wheat bread.

Detailed Description Text (9):

Whole wheat flour contains the wheat bran, wheat germ and endosperm of the wheat kernels. Some people prefer the full-grain flavor and the fiber of full-grain wheat over refined white bread, but such flour has oils herein that tend to grow rancid and cannot be stored as long as the more refined white wheat flour. Surprisingly, the stone-ground whole wheat flour premixes of the invention in packaged form are quite stable over a long period of time.

Detailed Description Text (13):

In addition to the three essential factors as discussed above there are a number of optional ingredients that can be added or deleted to improve the harsh grainy flavor of the whole wheat bread mix. These options include defatted wheat germ, malted barley flour and a natural flavorant such as natural vanilla powder. It has been found that these optional ingredients produce a sweet nutty whole grain flavor note. Another option that has proved advantageous is the substitution of butter or margarine for the dry shortening used in U.S. Pat. No. 4,393,084. The butter is superior to dry shortening in improving the volume and crumb structure. For example, butter and/or margarine can be used up to about 6 percent by weight of the dry mix. The preferred version of the invention mix (have 100 percent whole wheat or a very high percentage thereof) has eliminated honey and reduced the amount of molasses. The elimination of honey and reduction in molasses reduces the limpiness and in combination with added ingredients such as defatted wheat germ, dextrose, and malted barley flour the harsh grainy flavor is replaced by a mellow, sweet, whole grain flavor note. These additives further contribute to a delightfully moist bread with good textural qualities.

Detailed Description Text (42):

The mix also contained 10 grams (or 2.796 percent based on the mix dry weight) of quick-leavening active dry yeast. A whole wheat bread with a honey flavor was obtained.

Detailed Description Paragraph Table (1):

	Percent Based On	Ingredients	Dry Weight	Grams
		Whole Wheat Flour, Stone	79.6870	285.0
Ground, (Fine #1, Hi Protein) Salt, Bakers (NaCl)	1.6776	6.0 Sodium		
Stearoyl-2-lactylate.sup.1	0.3914	1.4 Molasses Powder	0.6990	2.5
5.3125	19.0	Inactive Dry Yeast.sup.2	0.5592	2.0
2.7960	10.0	Fruit Granulated Sugar (Sucrose)		
2.7960	10.0	Spray Process Non-Fat Dry	2.7960	10.0
(diastatic)	0.5592	2.0 Pure Vanilla Powder	0.2097	0.75
5.0	Wheat Starch	1.1184	4.0 Dextrose	2.7960
			10.0	TOTAL 100.0000 357.65
		Notes: .sup.1 Emplex .sup.2 Fleischmann, Type		

7B

Detailed Description Paragraph Table (2):

	Percent Based On	Ingredients	Dry Weight	Grams
		Whole Wheat Flour, Stone	40.6557	155.0
Ground, (Fine #1, Hi Protein) Hi Gluten White Flour	40.6557	155.0 Salt, Bakers		
(NaCl)	1.5738	6.0 Sodium Stearoyl-2-lactylate.sup.1	0.3934	1.5
Powder.sup.3	2.0983	8.0 Vital Wheat Gluten	3.1475	12.0
0.5246	2.0	Inactive Dry Yeast.sup.2		
0.5246	2.0	Fruit Granulated Sugar	2.6230	10.0
10.0	Dry Milk Solids Malted Barley Flour	0.5246	2.0	(Sucrose) Spray Process Non-Fat
0.1967	0.75	(diastatic) Pure Vanilla Powder		
1.3115	5.0	Wheat Starch	1.0492	4.0
10.0	TOTAL	100.0000	357.65	
		Notes: .sup.1 Emplex .sup.2 Fleischmann, Type 7B .sup.3 Dehydrated (dried) <u>honey</u>		

CLAIMS:

14. The whole wheat bread mix as claimed in claim 2 wherein the mix also contains about 0.75 to about 3 percent by weight, based on the weight of the mix, of defatted wheat germ.

31. The process as claimed in claim 18 wherein the mix also contains about 15 to

about 2.5 percent by weight, based on the weight of the mix, of sodium chloride, about 0.25 to about 1.5 percent by weight, based on the weight of the mix, of molasses powder, about 1 to about 5 percent by weight, based on the weight of the mix, of non-fat dry milk solids, about 0.1 to about 1.5 percent by weight, based on the weight of the mix, of diastatic malted barley flour, about 0.1 to about 0.6 percent by weight based on the weight of the mix, of vanilla in particulate form, about 0.75 to about 3 percent by weight, based on the weight of the mix, of defatted wheat germ, and about 0.5 to about 5 percent by weight, based on the weight of the mix of wheat starch.